

IN THE CLAIMS

Please amend the claims 26, 28, and 30-31 as follows. Please delete claims 25, 27, 29 and 32-39. Claims 1-24 have previously been canceled. Claims 40-47 have been withdrawn. Claims 48-54 have been added.

Claims 1-24. (Previously canceled)

25. (Currently Canceled)

26. (Currently Amended) The pouch according to claim ~~25~~ 48 wherein a bottom of the pouch has a shape substantially corresponding to the shape of the well section of the container.

27. (Currently Canceled)

28. (Currently Amended) The pouch according to claim ~~27~~ 26 wherein the dimensions of the bottom disk-shaped sheet from a center of the sheet to the annular sealing portion correspond to the dimensions of the well section.

29. (Currently Canceled)

30. (Currently Amended) The pouch according to claim ~~25~~ 26 wherein the well section includes an inner space having a diameter that is approximately equal to the diameter of the pouch.

31. (Currently Amended) The pouch according to claim ~~25~~ 26 wherein the diameter of ~~said central~~ the pouch extending from the peripheral edge portion of ~~said pouch~~ is about 61 mm.

Claims 32-39. (Currently Canceled)

40. (Withdrawn) A method of making coffee, the method comprising:
- (a) providing a coffee pouch comprising:
 - (i) a top, disk-shaped filtering sheet;
 - (ii) a bottom, disk-shaped filtering sheet;
 - (iii) the top filter sheet and the bottom filtering sheet connected at a peripheral sealing seam, together, the top filtering sheet, the bottom filtering sheet and the peripheral sealing seam defining a pouch interior; and
 - (iv) a volume of ground coffee present in and filling the pouch interior;
 - (b) penetrating hot water under pressure through the top filtering sheet into the coffee pouch to saturate the ground coffee to form a coffee extract;
 - (c) sealing the peripheral sealing seam and a peripheral portion of the bottom filtering sheet adjacent to the peripheral sealing seam to inhibit escape of the coffee extract from the peripheral sealing seam and the peripheral portion of the bottom filtering sheet adjacent to the peripheral sealing seam;
 - (d) releasing the coffee extract from the bottom filtering sheet of the pouch; and
 - (e) collecting a coffee beverage including the coffee extract.
41. (Withdrawn) A method of making coffee, the method comprising:
- (a) providing a coffee pouch comprising:
 - (i) a top, disk-shaped filtering sheet;
 - (ii) a bottom, disk-shaped filtering sheet;
 - (iii) the top filter sheet and the bottom filtering sheet connected at a peripheral sealing seam, together, the top filtering sheet, the bottom filtering sheet and the peripheral sealing seam defining a pouch interior; and
 - (iv) a volume of ground coffee present in and filling the pouch interior;
 - (b) penetrating hot water under pressure through the top filtering sheet into the coffee pouch to saturate the ground coffee to form a coffee extract;

- (c) sealing a peripheral edge portion of the bottom filtering sheet to inhibit escape of the coffee extract from the peripheral edge portion of the bottom filtering sheet;
 - (d) releasing the coffee extract from the bottom filtering sheet of the pouch;
and
 - (e) collecting a coffee beverage including the coffee extract.
42. (Withdrawn) A method of making coffee, the method comprising:
- (a) providing a coffee pouch comprising:
 - (i) a top, disk-shaped filtering sheet;
 - (ii) a bottom, disk-shaped filtering sheet;
 - (iii) the top filter sheet and the bottom filtering sheet connected at a peripheral sealing seam, together, the top filtering sheet, the bottom filtering sheet and the peripheral sealing seam defining a pouch interior; and
 - (iv) a volume of ground coffee present in and filling the pouch interior;
 - (b) pressing hot water from the top filtering sheet through the pouch for extracting a coffee extract from the ground coffee present in the pouch;
 - (c) sealing the peripheral sealing seam and a peripheral portion of the bottom filtering sheet adjacent to the peripheral sealing seam to inhibit escape of the coffee extract from the peripheral sealing seam and the peripheral portion of the bottom filtering sheet adjacent to the peripheral sealing seam;
 - (d) releasing the coffee extract from the bottom filtering sheet of the pouch;
and
 - (e) collecting a coffee beverage including the coffee extract.
43. (Withdrawn) A method of making coffee, the method comprising:
- (a) providing a coffee pouch comprising:
 - (i) a top, disk-shaped filtering sheet;
 - (ii) a bottom, disk-shaped filtering sheet;

- (iii) the top filter sheet and the bottom filtering sheet connected at a peripheral sealing seam, together, the top filtering sheet, the bottom filtering sheet and the peripheral sealing seam defining a pouch interior; and
- (iv) a volume of ground coffee present in and filling the pouch interior;
- (b) pressing hot water from the top filtering sheet through the pouch for extracting a coffee extract from the ground coffee present in the pouch;
- (c) sealing a peripheral edge portion of the bottom filtering sheet to inhibit escape of the coffee extract from the peripheral edge portion of the bottom filtering sheet;
- (d) releasing the coffee extract from the bottom filtering sheet of the pouch; and
- (e) collecting a coffee beverage including the coffee extract.

44. (Withdrawn) A method of making coffee, the method comprising:

- (a) providing a coffee pouch comprising:
 - (i) a top, disk-shaped filtering sheet;
 - (ii) a bottom, disk-shaped filtering sheet;
 - (iii) the top filter sheet and the bottom filtering sheet connected at a peripheral sealing seam, together, the top filtering sheet, the bottom filtering sheet and the peripheral sealing seam defining a pouch interior; and
 - (iv) a volume of ground coffee present in and filling the pouch interior;wherein the diameter of the pouch is approximately equal to 74 mm and the diameter of a coffee bed formed in the pouch is approximately equal to 61 mm;
- (b) penetrating hot water under pressure through the top filtering sheet into the coffee pouch to saturate the ground coffee to form a coffee extract;
- (c) sealing the peripheral sealing seam and a peripheral portion of the bottom filtering sheet adjacent to the peripheral sealing seam to inhibit escape of the coffee extract from the peripheral sealing seam and the peripheral portion of the bottom filtering sheet adjacent to the peripheral sealing seam;
- (d) releasing the coffee extract from the bottom filtering sheet of the pouch; and

- (e) collecting a coffee beverage including the coffee extract.
45. (Withdrawn) A method of making coffee, the method comprising:
- (a) providing a coffee pouch comprising:
 - (i) a top, disk-shaped filtering sheet;
 - (ii) a bottom, disk-shaped filtering sheet;
 - (iii) the top filter sheet and the bottom filtering sheet connected at a peripheral sealing seam, together, the top filtering sheet, the bottom filtering sheet and the peripheral sealing seam defining a pouch interior; and
 - (iv) a volume of ground coffee present in and filling the pouch interior;wherein the diameter of the pouch is approximately equal to 74 mm and the diameter of a coffee bed formed in the pouch is approximately equal to 61 mm;
 - (b) penetrating hot water under pressure through the top filtering sheet into the coffee pouch to saturate the ground coffee to form a coffee extract;
 - (c) sealing a peripheral edge portion of the bottom filtering sheet to inhibit escape of the coffee extract from the peripheral edge portion of the bottom filtering sheet;
 - (d) releasing the coffee extract from the bottom filtering sheet of the pouch; and
 - (e) collecting a coffee beverage including the coffee extract.
46. (Withdrawn) A method of making coffee, the method comprising:
- (a) providing a coffee pouch comprising:
 - (i) a top, disk-shaped filtering sheet;
 - (ii) a bottom, disk-shaped filtering sheet;
 - (iii) the top filter sheet and the bottom filtering sheet connected at a peripheral sealing seam, together, the top filtering sheet, the bottom filtering sheet and the peripheral sealing seam defining a pouch interior; and
 - (iv) a volume of ground coffee present in and filling the pouch interior;wherein the diameter of the pouch is approximately equal to 74 mm and the diameter of a coffee bed formed in the pouch is approximately equal to 61 mm;

- (b) pressing hot water from the top filtering sheet through the pouch for extracting a coffee extract from the ground coffee present in the pouch;
- (c) sealing the peripheral sealing seam and a peripheral portion of the bottom filtering sheet adjacent to the peripheral sealing seam to inhibit escape of the coffee extract from the peripheral sealing seam and the peripheral portion of the bottom filtering sheet adjacent to the peripheral sealing seam;
- (d) releasing the coffee extract from the bottom filtering sheet of the pouch; and
- (e) collecting a coffee beverage including the coffee extract.

47. (Withdrawn) A method of making coffee, the method comprising:

- (a) providing a coffee pouch comprising:
 - (i) a top, disk-shaped filtering sheet;
 - (ii) a bottom, disk-shaped filtering sheet;
 - (iii) the top filter sheet and the bottom filtering sheet connected at a peripheral sealing seam, together, the top filtering sheet, the bottom filtering sheet and the peripheral sealing seam defining a pouch interior; and
 - (iv) a volume of ground coffee present in and filling the pouch interior;
 wherein the diameter of the pouch is approximately equal to 74 mm and the diameter of a coffee bed formed in the pouch is approximately equal to 61 mm;
- (b) pressing hot water from the top filtering sheet through the pouch for extracting a coffee extract from the ground coffee present in the pouch;
- (c) sealing a peripheral edge portion of the bottom filtering sheet to inhibit escape of the coffee extract from the peripheral edge portion of the bottom filtering sheet;
- (d) releasing the coffee extract from the bottom filtering sheet of the pouch; and
- (e) collecting a coffee beverage including the coffee extract.

48. (New) A cooperating coffee pouch and holder assembly system for use in a pressurized coffee machine for preparing coffee, comprising:

a holder having a bowl-shaped inner well bounded by at least one generally vertically extending sidewall defining an inner space of the of the holder and a bottom including a fluid impervious region extending from said sidewall to a fluid pervious region contained within the boundaries of said fluid impervious region, and an outlet;

a pill-shaped flexible conformable pouch manufactured from filtering paper and fillable with ground coffee, said pouch including a top layer having central portion and a peripheral edge, a bottom layer having a peripheral edge, said peripheral edged being sealed to define a space therebetween for said ground coffee, and defining a double thickness region at said peripheral edge;

said pouch being flexibly and intimately engageable with said holder along said sidewall, and along said fluid impervious region, to create, when wet, a region of high pressure resistance to fluid flow along said sidewall and said fluid impervious region, and an area of low pressure resistance through said pouch toward said fluid pervious region;

so that when pressurized hot water is fed directly to the central portion of the top layer of said pouch, the water is substantially prevented from by-passing ground coffee by creating a path of least resistance toward the center of the pouch to said fluid impervious region thereby insuring that the water will maximize contact with as many coffee grounds as possible.

49. (New) A system according to claim 48 wherein said sidewall is circular and includes a first generally vertical portion which defines the boundary for the peripheral edge of the pouch, a second generally flat sidewall portion for receiving the peripheral edge of said pouch and a sloping sidewall portion extending from said vertical portion to said bottom.

50. (New) A system according to claim 49 wherein said bottom includes concentric portions of a fluid impervious region surrounding a fluid pervious region.

51. (New) A system according to claim 50 wherein said fluid pervious region includes a plurality of passages in fluid communication with said outlet.

52. (New) A system according to claim 49 wherein said vertical wall has a predetermined diameter and said sloped portion has an outer diameter of approximately $61/74$ ths of said predetermined diameter.

53. (New) A system according to claim 49 wherein the portion of the pouch capable of containing coffee grounds has a cross-sectional dimension approximately $61/77$ ths of the cross-section of said vertical sidewall of a said holder.

54. (New) A coffee pouch constructed to cooperate with a holder assembly system for use in a coffee machine for preparing coffee, the holder having a bowl-shaped inner well bounded by at least one generally vertically extending sidewall defining an inner space of the holder and a bottom including a fluid impervious region extending from said sidewall to a fluid pervious region contained within the boundaries of said fluid impervious region, and an outlet; the pouch comprising:
a pill-shaped flexible conformable pouch manufactured from filtering paper and fillable with ground coffee, said pouch including a top layer having central portion and a peripheral edge, a bottom layer having a peripheral edge, said peripheral edge being sealed to define a space therebetween for said ground coffee, and defining a double thickness region at said peripheral edge;
said pouch being flexibly and intimately engageable with said holder along said sidewall, and along said fluid impervious region, to create, when wet, a region of high pressure resistance to flow fluid along said sidewall and said fluid impervious region, and an area of low pressure resistance through said pouch toward said fluid pervious region;
so that when pressurized hot water is fed directly to the central portion of the top layer of said pouch, the water is substantially prevented from by-passing ground coffee by creating a path of least resistance toward the center of the pouch to said fluid impervious region thereby insuring that the water will maximize contact with as many coffee grounds as possible.